



*Royalton*  
Luxury Resorts

Banquet Menu • Mexico



## COFFEE BREAK

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### REGULAR

Regular coffee, decaffeinated coffee and tea

Orange or grapefruit juice

Bottled water

Cookies or danish pastries

### ROYALTON

Regular coffee, decaffeinated coffee and tea

Variety of juices

Bottled water

Variety of mini pastries

Assorted fruits

Assorted stuffed croissants

### ADD ON'S *(pick 2 options)*

Petite fours and dessert bar

Finger sandwiches

Yogurt and muesli

Vegetable crudites and dip

Charcuterie tray and crackers

Dried fruits

Cheese tray and crackers

Soft drinks



## PLATED BREAKFAST

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### AMERICAN BREAKFAST

Regular coffee, decaffeinated coffee and tea

Orange or grapefruit juice

Seasonal fruit platter

Scrambled eggs

Ham, bacon and sausage

Hash browns

Danish, white, and whole wheat bread

Jelly, honey and butter

### ROYALTON BREAKFAST

Regular coffee, decaffeinated coffee and tea

Mimosas

Tropical seasonal juices

Tropical seasonal fruit

Salmon omelet

Danish rolls, white and whole wheat bread

Jelly, honey and butter

### MEXICAN BREAKFAST

Regular coffee, decaffeinated coffee and tea

Orange, grapefruit, pineapple and chaya juice

Seasonal fruit platter

Motuleños eggs (eggs on tortillas with black beans and cheese, ham, peas, plantains, salsa)

Assorted Mexican sweet breads and rolls

Jelly, honey and butter



# BUFFET BREAKFAST

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***Requires a minimum of 50 people***

Orange and local juices

Coffee and tea

House baked croissants, mini muffins, assorted danishes

Selection of flat breads and rolls (gluten free available upon request)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausages

Bacon

Hash browns

Roasted tomatoes

Pancakes

Scrambled eggs

Ham and cheese omelet

Chilaquiles (fried tortillas and salsa)



## INTERNATIONAL HORS D'OEUVRES

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### **Select 6 options**

#### **COLD APPETIZERS**

Melon prosciutto brochette  
Seafood ceviche  
Mini caprese salad  
Smoked salmon and cream cheese rolls  
Mini crab tartlets  
Brie canapes  
Classic tahini and pita bread  
Tuna tartare with sesame oil  
Coconut truffles  
Mini lemon tartlets  
Chocolate brownies  
Mini cheesecake

#### **WARM APPETIZERS**

Shrimp tempura  
Ham croquettes  
Teriyaki beef brochettes  
Coconut fish fingers  
Chicken satay  
Classic spring rolls  
Spinach and cheese quiche  
Argentinian empanadas

***Includes one hour of open bar with international selections***

## MEXICAN HORS D'OEUVRES

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### **Select 6 options**

Mini turnovers with mushrooms	Stuffed jalapeños
Mini chicken fried tacos	Quesadillas with Oaxaca cheese
Mini sopes with crispy duck	Mini meatballs with chipotle chilli sauce
Mini panuchos with beef	Coconut crusted fish fingers
Fish ceviche	
Mini tostadas with shredded beef	

***Includes one hour of open bar with international selections***



# PLATED MENU

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**Three courses:** select 1 starter or soup, 1 entrée and 1 dessert

**Four courses:** select 1 option from each course

## STARTERS

Mixed greens salad with grilled vegetables and balsamic dressing

Authentic Ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with arugula

Rainbow hearts of palm salad with grilled shrimp with a honey mustard dressing

## SOUPS

Cream of corn with parmesan foam

Broccoli cream served with herb croutons

Lobster bisque with pernot essence and parsley oil

## ENTREE

Chicken breast stuffed with cheese and sundried tomatoes, fresh vegetables and roasted potatoes in a red bell pepper sauce

Grilled beef filet, garlic and rosemary mashed potatoes, seasonal vegetables in a red wine sauce

Oven roasted seasoned fish filet with black olive sauce, spring vegetables and saffron rice

Surf & Turf: beef medallion in a merlot sauce, shrimp skewer in a lemon butter sauce with wild mushroom risotto and fresh vegetables

Stuffed bell pepper with ratatouille, butternut squash sauce and mashed carrot puree (vegan)

Grilled salmon in a champagne beurre blanc, mashed green peas and Mediterranean vegetables

## DESSERTS

New York cheesecake with fruit sauce

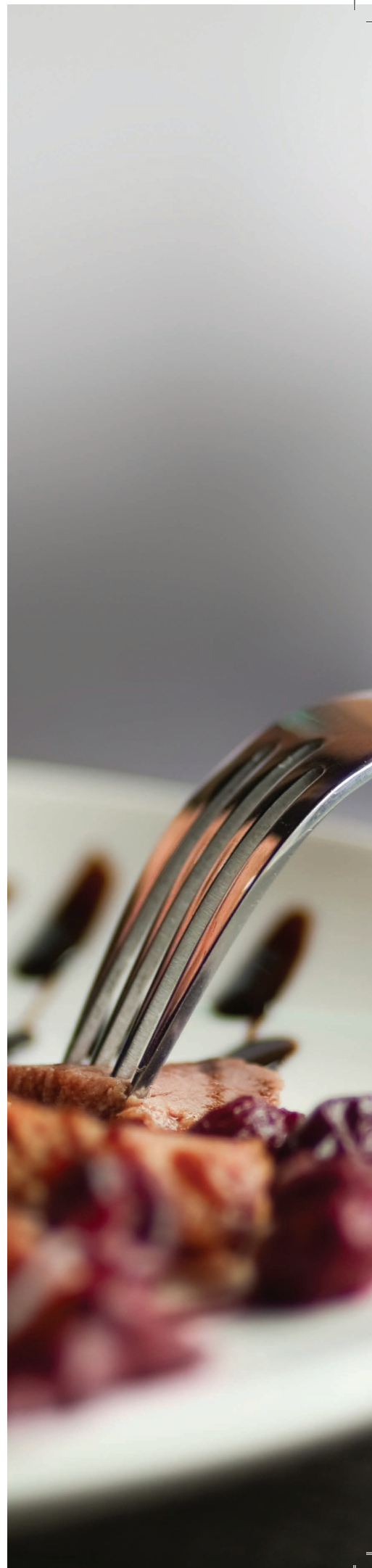
White and dark chocolate mousse

Tropical fruit crème brulee

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

**Includes 3 hours of open bar with international selections**



## MEXICAN PLATED MENU

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**Three courses:** select 1 starter or soup, 1 entrée and 1 dessert

**Four courses:** select 1 option from each course

### STARTERS

Jicama and beet salad

Panuchos with shredded pork

Shrimp cocktail

Seafood aguachile

### SOUP

Lime soup

Tortilla soup

### ENTRÉE

Grilled fish fillet Tikin Xic marinated with achiote

Turkey roll stuffed with ripe plantain in poblano mole

Fish fillet, veracruz style

Beef fillet in pasilla chili sauce

Pork tenderloin in cochinita pibil

### DESSERT

Three milks cake

Fritters with cream, honey sauce and spice

Custard with chocolate

***Includes 3 hours of open bar with international selections***



# INTERNATIONAL MENU

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**Pick & Choose:** Create your own menu by selecting from each category below

**Buffet:** 6 starters, 1 soup, 4 mains, 3 sides, 5 desserts (minimum 50 people)

**Family style (all served in the center of the table to be shared):**

3 starters, 3 mains, 2 sides, 3 desserts (minimum 16 people and up to 50 people)

## STARTERS

Assortment of artisan breads and focaccia, hummus, extra virgin olive oil, aged balsamic vinegar and flavoured butters

Charcuterie platter of smoked and cured meats, olives, pickles and mustard

Assortment of farmhouse cheddar, blue cheese, brie and crackers

Sushi rolls and nigiri: tuna, shrimp, salmon, california

Fresh greens salad bar with dressings, toppings and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetables and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous salad with mint and parsley

Chickpea and grilled vegetable salad with balsamic dressing

## SOUPS

Cream of broccoli

Cream of carrot and ginger

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Vegetable





## INTERNATIONAL MENU (con't)

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### MAIN COURSE

Farm roasted pork loin with a butter caper sauce

Beef tenderloin tournedos served with wild mushroom sauce

Grilled local fish fillet with lemon garlic butter sauce

Seafood lasagna and tomato coulis

Fresh herb grilled chicken breast and oven-roasted red bell pepper sauce

Grilled salmon with creamy fennel sauce

Chickpea stuffed bell peppers with tomato sauce

### SIDES

Rice with vegetables

Rice pilaf

Pasta with tomato sauce

Mixed vegetables (choice of grilled, steamed or sautéed)

Potatoes au gratin

Vegetable lasagna

Mashed potatoes

### DESSERTS

Chocolate cake

Apple strudel

Pumpkin pie

Strawberry mouse

Brownies

Cheesecake with local fresh fruit

Custard with chocolate

Lemon pie

Pecan pie

Black forest cake

Black and white chocolate mouse

Carrot cake

***Includes 3 hours of open bar with international selections***



## INTERNATIONAL OPEN BAR

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### RUM

Bacardi  
Coconut Rum  
Havana Club  
Appleton  
Appleton Special

### TEQUILA

Herradura White  
Centenario Reposado  
Jimador White  
Cuervo Especial  
Don Julio Reposado

### WHISKEY

Jack Daniels  
Jim Beam  
Canadian Club  
Jw Black Label  
Jw Red Label  
Ballantine Finest  
J&B

### GIN

Tanqueray  
Beefeater

### VODKA

Absolut  
Stolichnaya  
Smirnoff  
Svedka  
Svedka Clementine  
Svedka Citron  
Svedka Vanilla

### BRANDY

Fundador

### COGNAC

Martell V.S.

### CREAMS & SPIRITS

Sambuca  
Blue Curacao  
Peach Liqueur  
Amaretto  
Baileys Irish Cream  
Vermouth Martini Rosso  
Dry Martini  
Sweet Martini  
Orange Liqueur  
Apple Liqueur  
Watermelon Liqueur  
Melon Liqueur  
Coffee Liqueur  
Mint Liqueur  
Cherry Liqueur  
Banana Liqueur  
Liqueur 43  
Kahlua

### BEER

Coors Light  
Xx Lager  
Sol

***Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.***



## DELUXE OPEN BAR

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### RUM

Appleton  
Appleton Special  
Coconut Rum  
Havana Club 7 Años  
Flor De Caña

### TEQUILA

Jimador White  
Jimador Reposado  
Cuervo Blanco  
Cuervo Reposado  
Don Julio White  
Don Julio Reposado

### WHISKEY

Jack Daniels  
Jw Red Label  
Jw Black Label  
Chivas Regal  
Buchanans  
Crown Royal

### GIN

Tanqueray  
Beefeater  
Bombay

### VODKA

Absolut  
Stolichnaya  
Grey Goose  
Svedka  
Svedka Clementine  
Svedka Citron  
Svedka Vanilla  
Smirnoff

### BRANDY

Fundador  
Torres 10

### COGNAC

Martell  
Hennessy

### PORT

Ferreira

### VERMOUTH

Dry Martini  
Sweet Martini

### SPIRITS

Sambuca  
Blue Curacao  
Peach Liqueur  
Amaretto  
Baileys Irish Cream  
Orange Liqueur  
Apple Liqueur  
Watermelon Liqueur  
Melon Liqueur  
Coffee Liqueur  
Mint Liqueur  
Cherry Liqueur  
Banana Liqueur  
Liqueur 43  
Kahlua  
Cointreau  
Jaegermeister  
Anis Pastisse Ricard

### BEER

Coors Light  
Xx Lager  
Sol

***Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.***



## PRICING

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### COFFEE BREAK

Regular (4 hours).....	8
Regular (8 hours).....	12
Royalton (4 hours).....	11
Royalton (8 hours).....	15
Add On's - 2 options (4 hours).....	6

### BREAKFAST

American .....	18
Royalton .....	20
Mexican.....	18
Buffet.....	18

### COCKTAIL

International Hors D'Oeuvres.....	18
Mexican Hors D'Oeuvres.....	18

### MEALS (LUNCH OR DINNER)

Plated (3 courses) .....	32
Plated (4 courses) .....	37
Mexican Plated (3 courses) .....	32
Mexican Plated (4 courses) .....	37
International Menu .....	32

### OPEN BAR

International open bar (per person per hour).....	12
Deluxe open bar (per person per hour) .....	16
Additional hour of international open bar after meals.....	9
Additional hour of deluxe open bar after meals .....	12
Upgrade to deluxe open bar (per person per hour) .....	4

*Prices per person in USD | Kids up to 5 years old are free | Kids 6 to 12 years old pay 50% | Prices include taxes and service | Prices and menus are subject to change without notice | Buffet requires a minimum 50 people | Breakfast is a maximum 2 hour service | Meals are a maximum 3 hour service | Free locations with the purchase of any menu | Prices include set up, tables, chairs and white linens | Decoration is quoted separately*

